Manufactured By

ROBAND AUSTRALIA PTY LTD

OPERATING INSTRUCTIONS

BUN WARMER

Models:	**M6T, M3TS2**	**Version 1**
	M3TS1	**Version 2**

CE

These instructions cover the models of ROBAND® Bun Warmers only. Although there are slight variances between models, the installation, operation, care and maintenance procedure is the same for all.

Roband Australia is a wholly Australian owned company and has been manufacturing quality commercial catering equipment for the food service industry for more than 50 years. Roband products are engineered and manufactured to the highest standards to provide functionality, reliability and durability, and our quality products are exported world-wide.

Included in the comprehensive ROBAND® range are Toasters, Fryers, Milkshake Mixers, Rotisseries, Food Display Cabinets and much more.

Roband Australia also acts as the Australian agents for Vitamix® Blenders, NOAW® Meat Slicers, RYNO™ Stainless Benching, Ceado® Juicers, Forge® Cookware, Robalec™ Soup/Rice Warmers & Robatherm™ Urns .

In addition to a vast range of machines, Roband Australia has its own line of commercial cookware and cutlery under the Robinox® brand name.

For a complete set of brochures please contact your nearest authorised dealer or contact Roband directly at our head office.

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INTRODUCTION

Congratulations on your purchase of this quality ROBAND® product. With proper care and management your new purchase will give you years of trouble free service.

By reading these instructions carefully you can ensure that this machine is used and maintained properly, helping your new investment to perform well for you now, and to continue performing in the many years to come.

GENERAL PRECAUTIONS

This machine must only be operated by qualified person(s) who are fully versed in the operating and safety instructions described in this manual. Servicepersons should be instructed to familiarise themselves with any and all safety instructions described in this manual prior to commencement of any maintenance or service.

In the case of new personnel, training is to be provided in advance. These machines should not be operated by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience or knowledge, unless they have been given supervision or instruction concerning the safe use of the appliance by a person responsible for their safety.

These machines are heating units, and as with any commercial heating unit the surfaces will get hot. Always be careful when near an operating Bun Warmer, and ensure that any risk to unwary customers or staff is minimised with additional signage if necessary. Due to the obvious heat hazard Roband recommends that these units be kept out of reach of children.

The machine should be disconnected from all power and allowed to cool before cleaning.

Roband will accept no liability if;

- Non-authorised personnel have tampered with the machine.
- The instructions in this manual have not been followed correctly.
- Non-original spare parts are used.
- The machine is not cleaned correctly, with the right product.
- There is any damage to the unit.

PACKAGING

All care is taken when packing and Roband ensures that every unit is functional and undamaged at the time of packaging.

The Package of this Bun Warmer should include:

1) One Bun Warmer
2) This Manual
3) Packaging Materials

Any damage to the machine as a result of freight must be reported to the Freight Company and to the agent responsible for the dispatch of said unit within 24 hours of receipt. No claims will be accepted or entertained after this period.

COMPLIANCE

C-TICK:

Roband® products have been designed and manufactured to comply with any and all specifications set out by the Australian Communications Authority (ACA) in regards to Electromagnetic Compatibility. As testament to such compliance these units bear the C-Tick symbol.

For further information contact the Australian Communications Authority, PO Box 13112, Law Courts, Melbourne VIC 8010.

INSTALLATION

Remove all the packaging materials and tape, as well as any protective plastic from the machine. Clean off any glue residue left over from the protective plastic.

Place the bun warmer on a firm, level surface in the required position. Before connecting the unit to the power supply ensure that all the controls are in the “OFF” position.

National Standards exist outlining the positioning, spacing and ventilation requirements when installing new appliances. These Standards should be consulted and new equipment should be installed accordingly. In any situation where specifications allow a distance of less than 100mm we would still recommend that a well-ventilated air gap of not less than 100mm be maintained. If the machine is near particularly heat-sensitive materials common sense should be employed in determining sufficient distancing.

Plug the unit into a standard, single phase, 10Amp power point.

OPERATION

M6T

The left hand energy regulator (marked "B") controls the back three spikes while the right hand regulator (marked "F") controls the front three spikes. Turn one or both energy regulator knobs to "HI", as required. This will heat the spikes. Push a bun over each spike and leave until warm. Slide buns off and insert hot dogs. Lower settings can be selected on the energy regulators to cycle the elements, as desired.

M3TS1

This unit operates the same as the M6T, except that there is only one energy regulator in the hot dog warmer. This regulator operates all the spikes on the machine.

PLEASE NOTE:

This ROBAND® machine is supplied with Teflon® coating to the spikes. The coating utilised is the best quality currently available from Dupont Ltd and is applied by a specialist in such coatings. However, neither Roband Australia Pty Ltd nor Dupont Ltd are able to guarantee the performance or longevity of these coatings other than for faulty workmanship. This is due to the protective coating nature of the product and its use in unknown commercial environments.

It is important that Teflon coated spikes do not overheat or else discolouration or degradation of the Teflon coating can occur. Do not leave Teflon coated spikes on High power settings for periods longer than 5 minutes unless constantly in use. Teflon coating is not covered under warranty.

SAFETY

GENERAL SAFETY

This machine contains no user-serviceable parts. Roband Australia, one of our agents, or a similarly qualified person(s) should carry out any and all repairs. Any repair person(s) should be instructed to read the Safety warnings within this manual before commencing work on these units.

Steel cutting processes such as those used in the construction of this machine result in sharp edges. Whilst any such edges are removed to the best of our ability it is always wise to take care when contacting any edge.

Particular care should be taken to avoid contact with any steel edge, and warnings should be given in regards to the danger of such contact to any repair or maintenance person(s) prior to commencement of any servicing.

Do not remove any cover panels that may be on the machine.

This unit can get **very** hot. Ensure everyone is aware that the machine is operating and take care to avoid contact with hot surfaces.

Always ensure the power cable is not in contact with hot parts of the machine when in use.

Ensure that any damaged power cord is replaced before further use.

Keep this unit out of reach of children.

Electricity is dangerous, and should only be handled by qualified professionals. It's your life – Don't risk it.

CLEANING, CARE & MAINTENANCE

Attention to regular care and maintenance will ensure long and trouble free operation of your Bun Warmer. Although scheduled servicing is not required we do recommend you adopt a program of regular maintenance to ensure that the Bun Warmer is clean and functional and to avoid inadvertently damaging the unit.

Daily cleaning should be considered mandatory for all cooking equipment.

- Avoid food carbonisation by cleaning the spikes regularly. Even wiping down as often as after each use will help. Use a cloth or sponge dampened with warm soapy water to clean the surface. A nylon brush or nylon pot scourer can be used to assist in the removal of stubborn build up. Be careful to ensure that water does **not** penetrate into the equipment.
- **Never** put cold water on a warm or hot cooking surface.
- Do **NOT** use any caustic cleaning products on the spikes.
- Do not under any circumstances use any metal or abrasive scrubbers or cleaners on the non-stick coating. Any stubborn cooking residue should be carefully removed by gently scrubbing with a Nylon scrubber or scraper. We recommend the use of Nylon scrubbers
- After cleaning and drying, the spikes should be seasoned lightly by wiping over with a little cooking oil to fill the microporosities in the surface.
- **Wipe** down the remainder of the machine with a cloth or sponge that is only **DAMP** with soapy hot water, taking care to avoid water entering any part of the unit.

Although every care is taken during manufacture to remove all sharp edges, care should be taken when cleaning and handling the hot dog machine to avoid injury.

TROUBLESHOOTING

If the Bun Warmer does not heat up check the following points before calling for service.

- ✓ The unit is plugged in correctly and the power is switched on.
- ✓ The power point is not faulty.
- ✓ The energy regulator knob is not loose or broken, rendering the energy regulator inoperable.

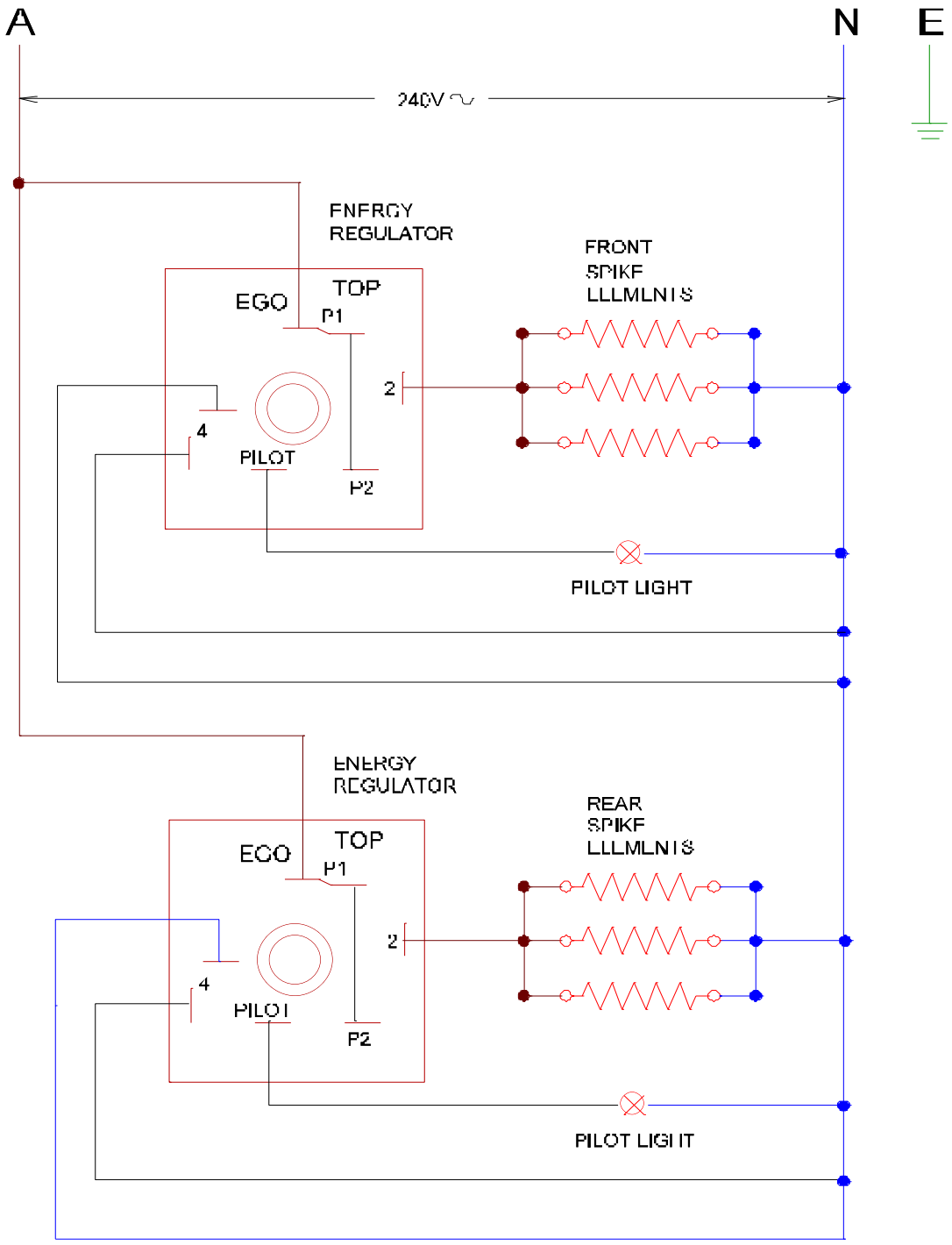
SPECIFICATIONS

Model	**M6T**	**M3TS1**
Power Source	240Volts AC	240VAC
Power Rating	600 Watts	300 Watts
Nominal dimensions		
Width	350 mm	350 mm
Depth	320 mm	170 mm
Height	300 mm	300 mm
Net weight	8 kg	6 kg

Constant research and development may necessitate specification changes at any time.

CIRCUIT DIAGRAM

Models: M6T



NOTE: This circuit diagram has been provided for reference and to assist qualified service and repair agents only. Under no circumstances should person's not suitably qualified attempt repairs to any electrical equipment.

WARRANTY

Every care is taken to ensure that no defective equipment leaves our factory and all goods manufactured by us are guaranteed against faulty workmanship and materials for a period of 12 months from the date of purchase. Glass, lamps and Teflon coatings are **NOT** included in this warranty. Generally, all goods claimed under this warranty must be returned to the factory or an authorised service agent, freight prepaid, for inspection. Any part deemed to be defective will be replaced, however, no claims will be entertained for parts damaged in transport, misused or modified in any way without our approval. For machines that are not considered to be portable (e.g. food bars, rotisseries, large hotplates and some bain maries), on site warranty service will be provided in capital city metropolitan areas only. In all other locations, the customer is responsible for all travelling time/service call costs and payment for this will be required prior to the commencement of the repair. The labour costs to actually repair the fault will be met by this company.

This company reserves the right to reject a claim for warranty if it is not completely satisfied with the circumstances under which it occurred and any costs incurred for false claims or faults due to incorrect usage etc. are the responsibility of the claimant. Under no circumstances shall Roband Australia Pty Ltd or any subsidiary company or Agent be liable for loss of profit or damage to other equipment and property.

Generally, authorised service agents are located in all areas, which have authorised distribution dealers. For the name of your nearest Australian authorised service agent please contact:

ROBAND AUSTRALIA PTY LTD

Warranty Number:	1800 268 848 (for Australian Residents)
Phone:	+61 2 9971 1788 Fax: +61 2 9971 1336
Email:	Warranty@roband.com.au

All other countries please contact your selling agent.

Please complete the following details and keep this card in a safe place.

NAME_____

ADDRESS_____

MODEL No:_____ SERIAL No: _____ DATE PURCHASE_____

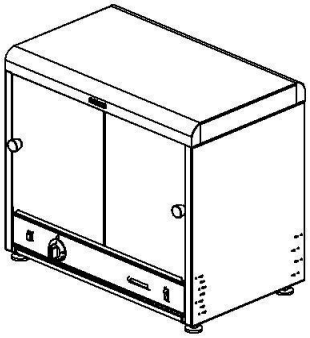
NAME OF DEALER:_____

PLEASE RETAIN THIS SECTION FOR YOUR RECORDS

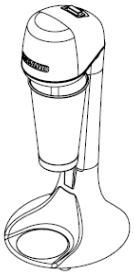
DO NOT POST

ROBAND AUSTRALIA PTY LTD

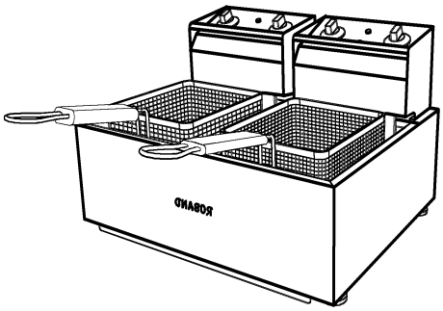
OTHER LEADING PRODUCTS AVAILABLE:



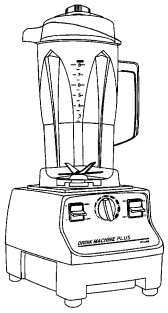
π-PLUS
PIE & FOOD WARMERS



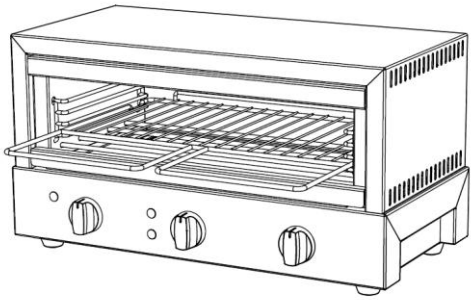
DRINK MIXERS



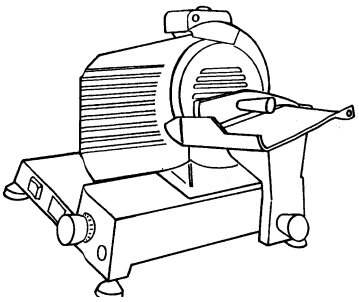
HIGH PERFORMANCE DEEP FRYERS



VITAMIX BLENDERS



GRILLMAX TOASTERS



NOAW Slicers

Manufactured/Imported in Australia by:

ROBAND® AUSTRALIA PTY LTD

Authorised Distributor/Agent